Apple Butter Cinnamon Rolls

1 cup plus 1 to 2 Tbsp. whole milk, divided

1 ½ tablespoons active dry yeast

⅔ cup plus 1 tsp. granulated sugar, divided

½ cup butter, cut into 4 pieces and softened

2 large eggs, lightly beaten

1 tablespoon fresh lemon juice (from 1 lemon)

¼ teaspoon ground nutmeg

½ teaspoon plus ⅛ tsp. kosher salt, divided

4 ⅓ cups bread flour

1 cup Slow-Cooker Apple Butter

½ cup packed light brown sugar

2 tablespoons all-purpose flour

½ teaspoon ground cinnamon

2 ½ cups powdered sugar

2 tablespoons apple cider

1 teaspoon vanilla extract

Combine warm milk, yeast and 1 t. sugar in bowl of stand mixer. Let stand 5 minutes.

Add butter, eggs, lemon juice, nutmeg, ½ teaspoon of the salt, and remaining ⅔ cup granulated sugar; beat on low.

Slowly add bread flour.

Shape into a ball.  Transfer to a greased bowl.

Cover and let rise 1-2 hours.

Roll dough to a 14x18" rectangle on floured counter.

Spread apple butter over dough.

Stir together brown sugar, cinnamon and flour.

Sprinkle over apple butter.

Roll up, starting with a long side.

Cut into 1 1/2" slices.

Place rolls in a buttered 9x13" pan and place in refrigerator overnight.

Bake 25-30 minutes at 350.

Whisk together powdered sugar, apple cider, vanilla, 1 T. milk, and ⅛ t. salt.

Brush glaze over rolls.